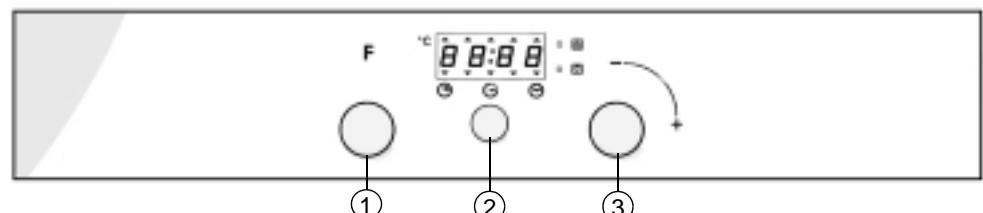
**First-Last.... shelf positions**

1. Control panel
2. Cooling fan\* (not visible)
3. Top heating element
4. Oven light
5. Round heating element (not visible)
6. Fan
7. Door hinge
8. Oven door

\*N.B.: The cooling fan switches on only when the oven has reached a certain temperature. After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

**Important:** An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house.

Code N° 4819 310 39186.



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures, the power levels and the cooking times (Function P).

**ACCESSORIES**

(Depending on the model) • Grid  
• Pan set

**OVEN FUNCTIONS TABLE**

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
💡	OVEN LIGHT	-	To switch on the oven light.
🌡	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
⟳	FAN	160C	To cook on more than one shelf level, at the same temperature.
-pane	GRILL	3	To grill small pieces of meat, toast, etc....
-pane	TURBOGRILL (Grill+Fan)	3	To grill large pieces of meat.

**STARTING THE OVEN**

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "5E0P"*.

**To start the oven:**

- turn knob 1 to "0".
- press button 2. *The display shows "--:--"*.

**FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.**

## FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
<b>MEAT</b> Lamb, Kid, Mutton					
		X	2	190	70 - 90
Roast (Veal, Pork, Beef) (kg. 1)		-	2	190	60 - 80
Chicken, Rabbit, Duck		-	2	190	60 - 70
Turkey (kg. 6) + level. 3 browning		X	1	190	150 - 180
Goose (2 Kg)		X	2	190	100 - 120
<b>FISH (WHOLE) (1-2 kg)</b> Gilt-head, Bass, Tuna, Salmon, Trout					
		-	2 - 3	190	65 - 75
<b>FISH (CUTLETS) (1 kg.)</b> Sword Fish, Tuna, Salmon, Cod		-	3	190	50 - 55

**NOTE:** When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
<b>VEGETABLES</b> Stuffed peppers					
		-	2	180	55 - 60
Stuffed tomatoes		-	2	180	50 - 60
Baked potatoes		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		-	3	180	40 - 50

### COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Toasts		X	5	4	2 - 3
Pork chops (Nº 4)		X	5	3	30 - 35
Sausages		X	5	3	30 - 35
Bacon rasher		X	5	4	10 - 15
English breakfast		X	5	3	30 - 40
Spits		X	5	3	25 - 35
Chicken		-	5	3	60 - 70
Pork roast		-	5	3	75 - 90
Leg of lamb		-	5	3	90 - 120
Roast beef		-	5	3	90 - 120
Roast potatoes		-	5	3	40 - 50

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
<b>SWEETS, PASTRIES, ETC.</b> Raising cakes (sponges)					
		-	3	150	35 - 45
Filled pies (with cheese)		-	2	160	70 - 80
Tarts		-	3	180	45 - 50
Apple strudel		X	3	200	45 - 50
Biscuits		-	1 - 3	160	30 - 40
Cream puffs		X	1 - 3	180	40 - 50
Savoury Pies		X	3	180	55 - 60
Lasagne		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		-	2	180	45 - 50
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	190	25 - 30
Soufflés		-	2	180	55 - 65